

50ml served		£7.00	<b>Gin Liqueur</b>
Boë Peach & Hibiscus 20%	Pickering's Grapefruit & Lemongrass 20%		
Boë Scottish Bramble 20%			
Edinburgh Elderflower 20%	Pickering's Sloe Gin 28%		
	Solway Sloe Gin 28%		
Edinburgh Pomegranate & Rose 20%		<b>GIN FIZZ</b> £9.50	
Edinburgh Raspberry 20%		Add 25ml of any Gin Liqueur to a glass of Prosecco.	
Edinburgh Rhubarb & Ginger 20%			

50ml served		£8.00	<b>Gin</b>
Boë Apple & Lime 41.5%	Granite North 41.9%		
Boë Passion Fruit 41.5%	Kirkjuvagr 43%		
Boë Violet 41.5%	Makar 43%		
Caorunn 41.8%	Makar Cherry 40%		
Caorunn Raspberry 41.8%	Persie Herby and Aromatic 40%		
Darnley's Spiced 42.7%	Pickering's 42%		
Eden Mill Candy Cane 40%	Pickering's 1947 42%		
Eden Mill Love 42%	Rock Rose 42.5%		
eeNoo 43%			

50ml served		£8.50	<b>Premium Gin</b>
Arbikie Kirsty's 43%	Garden Shed 45%		
Esker 42%	Porters 41.5%		
Esker Gold 40%	Porters Tropical Old Tom 40%		
Esker Scottish Raspberry 40%	Shetland Reel Original 43%		
Esker Valencian Orange 40%	Shetland Reel Ocean Sent 49%		
Hendricks 44%	The Botanist 46%		
Hendricks Lunar 43.4%			

## EXCLUSIVE Gin of the Month

50ml served		£10.00
Lind & Lime 40%		
<p>The Lind in Lind and Lime Gin refers to Dr James Lind, a scientist who is widely held as the person to discover that citrus fruits (and the Vitamin C within) prevented scurvy. Clean and classic. Lind and Lime Gin has a very restrained warmth. The finish has notes of sour lime zest, Seville Orange, green juniper and a hint of spice. Relatively low intensity but prolonged.</p>		

25ml served		<b>Vodka</b>
Blackwoods 40%		£4.40
Holy Grass 41.5%		£4.40
Esker Spiced Pear 40%		£4.40
Ogilvy Scottish Potato Vodka 40%		£4.40

25ml served		<b>Whisky</b>
<b>SPEYSIDE</b>		
Balvenie DoubleWood 12yo 40%		£5.95
GlenDronach 12yo 43%		£5.95
GlenDronach 15yo 46%		£9.50
Glenfarclas 12yo 43%		£5.50
Glenfiddich 12yo 40%		£5.50
Glenlivet 18yo 43%		£11.00
Tamnavulin 40%		£4.50

<b>HIGHLAND</b>		
Dalmore 15yo 40%		£9.50
Dalmore 18yo 43%		£11.00
Dalmore King Alexander 40%		£14.95
Dalmore Port Wood 46.5%		£8.50
Glen Garioch Founder's Reserve 48%		£5.95

<b>ISLAY</b>		
Caol Ila 12yo 43%		£5.95
Laphroaig 10yo 40%		£5.95

<b>LOWLAND &amp; CAMPBELLTOWN</b>		
Auchentoshan 12yo 40%		£5.95
Eden Mill Single Malt 46.5%		£8.00
Glenkinchie 12yo 43%		£5.95
Talisker 10yo 45.8%		£5.95

<b>BLENDS &amp; LIQUEURS</b>		
Shackleton 40%		£4.50
Haroosh Whisky Liqueur 25%		£5.50

25ml served		<b>Rum</b>
Dark Matter Chocolate Orange Liqueur 20%		£3.95
Dark Matter Spiced Rhubarb Liqueur 20%		£3.95
Dark Matter Spiced Rum 40%		£4.40
Dunedin Golden Rum 43%		£4.40
North Point Pilot Rum 40%		£4.40
North Point Spiced Rum 43%		£4.40
Plantation XO 40% Premium		£6.00
Ron Zacapa XO 40% Premium		£11.00
Sea Wolf White Rum 41%		£4.40

25ml served		<b>Spirits</b>
Escubac Sweet Dram 34%		£3.95
Murmichan, Scottish Absinthe 64%		£5.95
Seedlip Spice 0%		£3.50

500ml Bottle		<b>Cider</b>
Lost Orchards Apple 4.5%		£6.50
Lost Orchards Apple Low-Alcohol 0.5%		£5.50
Lost Orchards Dark Berry 4%		£6.50
Lost Orchards Red Berry 4%		£6.50

		<b>Beer</b>
Loose Cannon (330ml)   Brew Toon		£5.50
American IPA – Edgy and uncompromising 6%		
M'ango Unchained (330ml)   Brew Toon		£5.50
Fruity, mango and passion fruit flavoured IPA 5.8%		
Raspberry Carronade (330ml)   Brew Toon		£5.50
Raspberries combined with a sweet malt base 5.8%		
Weekend Hooker (330ml)   Brew Toon		£5.50
Smooth & soft lager, refreshing & bitter finish 5%		
Designated Driver (330ml)   Reids Gold		£5.50
Light, refreshing pilsner with mandarin 0.5%		
GRAPE & GRAIN Lager (440ml)   Reids Gold		£5.50
Crisp and light, specially created for us 5.2%		
Breakfast Toast (440ml)   71 Brewing		£5.50
Coffee Stout – Dark and smooth with rich aromas 4.5%		
71 Lager (440ml)   71 Brewing		£5.50
Crisp and golden lager – a classic pilsner 4.4%		
Mandarina Sky (440ml)   71 Brewing		£5.50
East Coast IPA – a tropical delight of fresh, juicy goodness 5%		
Peroni Nastro Azzurro (330ml) 5.1%		£5.00

## Soft Drinks

Britvic		£2.50
(Cranberry; Orange; Ginger Beer; Tomato)		
Cawston Press Cloudy Apple		£2.50
Coca Cola / Diet Coke		£2.95
Fentimans Rose Lemonade		£3.00
Fever Tree		£2.50
(Premium Tonic; Light Tonic; Mediterranean Tonic; Elderflower Tonic; Lemonade; Ginger Ale; Soda Water)		
San Pellegrino		£2.50
(Blood Orange; Orange; Orange & Pomegranate)		
Strathmore Spring Water		£2.50
(Still; Sparkling)		

(Decaf, Oat Milk available on request)

## Hot Drinks

Americano		£3.15
Café Latte		£3.45
Cappuccino		£3.45
Espresso	<b>S</b> £1.95	<b>L</b> £2.95
English Teapot		£2.45
Wee Tea Company Teapot		£2.75
(Camomile; Earl Grey; Peppermint; Wild Berry)		
Hot Chocolate		£3.45

<b>LIQUEUR COFFEE</b>		£5.95
(Highland; Irish; Baileys; Kahlua)		
Alternately, turn any of our spirits into a Liqueur Coffee.		<b>+£2.45</b>

## Nibbles & Small Plates

Trio of Mixed Nuts, Olives & Crisps		£4.50
Mixed nuts, crisps and olives.		
Bread & Dipping Oils	<b>S</b> £4.50	<b>L</b> £6.50
Freshly baked artisan bread served with dipping oil of your choice. Ideal for the light bite and for sharing with friends.		
Hummus & Olives		£4.95
Homemade hummus made from chickpeas blended with garlic, tahini and lemon juice, garnished with mixed olives and chilli flakes.		
Garlic Bread with Mozzarella		£4.95
Sliced homemade bread flavoured with garlic butter, oregano and topped with grated mozzarella cheese.		
Extras		<b>+£1.50ea</b>
(Parma Ham; Pepperoni; Salami; Sundried Tomatoes; Olives; Fresh Tomatoes)		
Bruschetta		£5.50
Toasted brown bread topped with chopped fresh tomatoes, garlic, oregano and fresh basil.		
Caprese Salad		£5.95
Slices of buffalo mozzarella, tomatoes and basil with an olive oil dressing.		
Carpaccio do Parma		£7.95
Thinly sliced Parma ham, Parmesan shaving served with fresh leaves in a lemon and olive oil dressing.		
Carpaccio di Bresaola		£8.95
Lean air-dried salted beef served with rocket, parmesan and mustard olive oil dressing.		

## Baked Camembert

Baked Camembert		£10.50
Great for sharing. Hot camembert cheese served with toasted homemade bread. Perfect on its own or made extra special with a topping of your choice.		
Toppings		<b>+£1.50ea</b>
(Garlic & Honey; Olive Oil, Sundried Tomatoes & Rosemary; Strawberry Preserve)		

## Slates

Antipasti Slate	<b>S</b> £14.95	<b>L</b> £19.95
Selection of cured meat and cheeses served with sundried tomatoes, artichokes, olives and peppers.		
Cheese Slate	<b>S</b> £10.95	<b>L</b> £15.95
Selection of cheeses served with toasted homemade bread, mixed grapes, carrots, dried fruits and a red onion chutney.		
🍷 Perfect with a glass of Port!		

<b>THE ULTIMATE SLATE</b>		£39.95
The ultimate sharing slate showcasing the best from our menu. Includes baked camembert, cured meat, cheeses, breads, hummus, olives, bruschetta, plus much more...		

## Desserts

Dessert of Week		£4.95
Ask your server for details of what we have on offer. Limited quantity – only available whilst stocks last.		
🍷 Perfect with a glass of Dessert Wine or a Rum Liqueur!		

## White Wine

### CRISP, REFRESHING

Chenin Blanc | *Journeymaker*

Coastal Region, South Africa 2020

M £5.25 L £7.25 B £21.00

South African Chenin Blanc, a cascade of guava and gooseberry, with a lovely lemon acidity on the finish 13%

Chardonnay | *IGP Pays d'Oc, Leduc*

Languedoc-Roussillon, France 2020

M £6.00 L £8.00 B £23.00

Southern French Chardonnay, tropical and elegant, full of peaches and pineapples with a final fresh spritz of citrus 13%

“Cuma” Organic Torrontes | *El Esteco*

Salta, Argentina 2020

M £6.50 L £8.75 B £25.00

Charming, floral Torrontés that arrives on a cloud of rose petals, jasmine and citrus and fills the mouth with more citrus and a twist of orange peel 13.5%

Rioja Blanco “Heredad de Tejada” | *Bodega Classica*

Rioja, Spain 2020

M £7.50 L £9.25 B £27.00

A mouthful of dates, bananas and nuts from this alluring white Rioja, which is fresh yet complex 12.5%

Grillo “La Segreta” | *Sicilia DOC, Planeta*

Sicily, Italy

M £7.25 L £9.50 B £28.00

Grillo a variety indigenous to Sicily; is perfumed with citrus and juicy with white peach and tropical fruit 12.5%

Verdejo “Shaya” | *Juan Gil*

Rueda, Spain

M £8.00 L £10.25 B £30.00

Rich and complex on the palate, this aromatic Spanish white layers toasted spice on top of marzipan, all underlaid with a layer of juicy yellow peaches 13.5%

Picpoul de Pinet “Les Prades” | *Caves de l'Ormarine*

Languedoc-Roussillon, France

M £8.25 L £10.50 B £31.00

This subtle, fresh white offers flowers on the nose and refreshing lemon and tangy grapefruit, on the palate 13%

Gavi di Gavi “La Minaia” | *Nicola Bergaglio*

Piemonte, Italy

M £8.50 L £10.75 B £32.00

Aromas of acacia and white peach, with wild herb settles on the tongue in a swirl of apple, lemon and melon 13%

Pinot Grigio | *Colterenzio*

Alto Adige, Sudtirol, Italy

M £8.75 L £11.00 B £33.00

Lightly floral bouquet and a rich, concentrated mouth, all pineapple and ripe melon with a whiff of herbs 13.5%

Godello “O Luar do Sil” | *Capellanes*

Valdeorras, Spain

B £38.00

Floral yet substantial Godello, this is full of apricots and peaches, with apples adding a northern freshness 13.5%

Sancerre Blanc | *Domaine des Vieux Pruniers*

Loire, France

B £40.00

Clean, fresh Loire Sancerre, all lemon and leaves, with a palate like a stone bowl full of citrus 13%

### ROUNDED, FULLER WHITES

Vermentino di Sardegna “Villa Solais” | *Santadi*

Sardinia, Italy 2020

M £7.25 L £9.05 B £28.00

A golden, herbal, aromatic wine made from Sardinia's best-known white grape, offering a pleasant mouthful of herbs and almonds 13%

Riesling “Unplugged” | *Weingut Tesch*

Nahe, Germany

M £8.75 L £11.00 B £33.00

Approachable Riesling brimming with apples and peaches and boasting a wonderful bouquet of wildflowers 12%

Albariño “Journey Collection” | *Ramón Bilbao*

Rias Baixas, Spain 2020

M £8.75 L £11.00 B £33.00

Albariño from a prestigious region of Galicia, tropical on the nose, with pineapple and passion fruit balanced by flowers and a juicy mouthful of apricot and mango 12.5%

Sauvignon Blanc | *Organic, Urlar*

Wairarapa, New Zealand

M £9.00 L £11.50 B £34.00

Sauvignon Blanc with the much-loved New Zealand greenness, all gooseberry, green pepper and lime 12.5%

Pouilly-Fuissé “Clos sur la Roche” |

Saumaize-Michelin, Burgundy, France

B £63.00

Powerfull and concentrated on the palate with peach, apple and ripe pear fruits and a mineral edge 13.5%

### HIDDEN GEMS

These are from grapes you perhaps don't know but we promise they are excellent. This shows we are willing to try new things on our wine list and hope you will try them too.

## Red Wine

### LIGHTER, FRUIT DRIVEN

Negroamaro Primitivo IGT Salento | *Baccanera*

Puglia, Italy 2020

M £6.50 L £8.50 B £25.00

Full-bodied and intense, packed with blackberries, black cherries and plums and softly sweet on the finish 13.5%

Nero d'Avola | *Molino a Vento*

Sicily, Italy

M £6.25 L £8.75 B £26.00

Charming, elegant red from Sicily, filled with red cherry and raspberry, with a fine minerality on the finish 13.5%

“Baluarte” Roble | *Navarra*

Navarra, Spain 2019

M £7.00 L £9.25 B £27.00

Full of fruit, including red cherries and raspberries and perfumed with dried flowers; lovely intensity 13%

Pinot Noir | *Pete's Pure*

New South Wales, Australia

M £7.25 L £9.25 B £27.00

A vibrant, lively red with hints of cherry, raspberry and forest floor. Can be served slightly chilled (if you dare!) 13%

Gamay de Touraine “KM 4700” |

Lionel Gosseume, Loire, France

M £8.25 L £10.50 B £31.00

Light red Gamay, fresh and fruity, oozing red cherries and cranberries and toughened up by a hit of flint 14%

Nocera | *Planeta*

Sicily, Italy

B £44.00

A sea influenced red wine, deep and intense ruby red reflections with aromas of white pepper, plum and figs 12.5%

Côte de Beaune-Villages | *Joseph Drouhin*

Burgundy, France

B £60.00

Elegant Burgundy, delicately bedecked with raspberries and redcurrants and lightly perfumed with spice 13.5%

### MEDIUM TO FULL BODIED AND/OR SPICY

Corbières Rouge “l'Héritage” | *Château du Vieux Parc*

Languedoc-Roussillon, France 2018

M £6.50 L £8.75 B £25.00

Well-made, juicy red from Corbières, packed with dark fruit, spice, cacao and a strand or two of tobacco 13.5%

Barbera Amonte | *Volpi*

Piemonte, Italy 2020

M £6.50 L £8.75 B £25.00

Bright, fruity, easy-drinking red from the Barbera grape, cheerfully giving out blueberries, cherries and raspberries 12.5%

Malbec “Estate” | *Humberto Canale*

Patagonia, Argentina

M £7.25 L £9.25 B £27.00

Wonderfully perfumed with eucalyptus and black pepper, the mouth a cluster of red berries, and spice 13.5%

Merlot “Estate” | *De Martino*

Maipo, Chile 2019

M £7.50 L £9.50 B £28.00

Ripe dark and red berry fruit aromatics including blueberries and raspberries, combined with a plummy and spicy note 14%

Ventoux Rouge “Les Boudalles” | *Domaine Brusset*

Rhône, France

M £7.25 L £9.50 B £28.00

Fruity, moreish Rhône red, full of raspberries and cherries, with chocolate and more raspberries in the mouth 13%

Rioja “Seleccion” | *Sierra Cantabria*

Rioja, Spain

M £8.25 L £10.50 B £31.00

The palate of the wine is balanced, approachable and fresh. Nicely proportioned with surprisingly long finish 13.5%

Garnacha “Legardeta” | *Chivite Family Estates*

Navarra, Spain (v)

B £36.00

Ruby red with intense violet hues. Fruity nose, with a predominance of red fruit, caramelized apple notes, very direct and seductive 14.5%

Cabernet Sauvignon “The High Trellis” | *d'Arenberg*

McLaren Vale, South Australia

M £9.75 L £13.00 B £39.00

Characters of cassis, plums, cedar, red capsicum and violets and a sleek mouthfeel with fine tannin 14.5%

Primitivo di Manduria “Papale Oro” | *Varvaglione*

Puglia, Italy

B £50.00

Rich, rounded with soft, highly flavoured and scented with forest fruits, black pepper and bramble jam 14.5%

Amarone Classico DOCG “Corte Bra” | *Sartori*

Veneto, Italy

B £70.00

Full-bodied, sweet fruit (blackcurrant and raspberry) balanced by aromas of dried herbs and bright acidity 14.5%

Margaux, “Le Relais de Durfort-Vivens” |

Château Durfort Vivens, Bordeaux, France B £80.00

Red fruit shading into blueberry, violet and a light whiff of tobacco, with a hint of vanilla on the finish 13.5%

## Rosé Wine

Rioja Rosado | *Ramón Bilbao*

Rioja, Spain 2020

M £7.25 L £9.25 B £27.00

Pale salmon colour. Clean and very bright, with the presence of legs in the glass. Medium intensity on the nose. Citrus (lemon and grapefruit) and red fruit (cherry and strawberry) 12.5%

“Palooza” Rosé IGP Oc | *Aubert and Mathieu*

Languedoc-Roussillon, France 2020

M £8.00 L £10.25 B £30.00

Elegant, delicate southern French rosé, with pretty notes of strawberry and raspberry and delightfully fresh citrus. Deliciously light and refreshing 13%

Rose de Léoube Organic | *Chateau Léoube*

Provence, France 2020

B £48.00

There's a lovely freshness reminiscent of white fleshy fruit, that combines with the delicate red and dried fruits with a hint of spices. This is a drinkable and elegant style of rosé 13%

## Champagne & Sparkling

Prosecco Brut | *Terre di Sant'Alberto*

Veneto, Italy

S £6.00 GIN FIZZ £9.50 B £29.00

Classic Prosecco, fruity yet delicate, scented with green pear and acacia, with a spritz of lemon on the palate 11%

Valdobbiadene Prosecco Superiore DOC |

Della Vite, Veneto, Italy

B £46.00

A heady scent of citrus blossom quickly moves into Camomile and a tone of herbaceous green 11.5%

“Love by Léoube” Organic Sparkling Rosé |

Chateau Léoube, Provence, France

S £10.50 B £58.00

Elegant yet lively bubbles and a refreshing acidity. Fresh fruit flavours through to a well-rounded soft finish 12.5%

Mosaïque “Signature” NV | *Champagne Jacquart*

Champagne, France

S £11.00 B £60.00

Gorgeous Champagne, the nose starting with honeysuckle and orange blossom, ending with savoury, yeasty notes of brioche and hazelnut and the mouth a riot of black fruit, citrus and white stone fruit 12.5%

“La Cuvee” | *Laurent Perrier*

Champagne, France

S £12.50 B £75.00

Fresh and textured, with lemon-sharp acidity, with a lemon biscuit nose and a sherbet finish 12%

Blanc De Blanc | *Ruinart*

Champagne, France

B £95.00

Glorious! vibrating with nectarines, pineapples and peaches, preceded by a delicate, defining spritz of citrus 12.5%

“Cuvee Rose” | *Laurent Perrier*

Champagne, France

S £19.00 B £100.00

A glorious wine that fizzes as much with fine acidity as with bubbles and fills the mouth with fragrant red fruit 12%

“Grand Siècle” | *Laurent Perrier*

Champagne, France

B £260.00

Grand Siècle is honeyed, nutty, creamy on the nose and fresh on the palate with a long, majestic finish 12%

## Port

Late Bottled Vintage Port | *Ferreira*

Portugal (v)

£5.00

The intense aroma is dominated by very ripe black fruit along with chocolate, cocoa, floral aromas and a hint of spices. In the mouth, it is full-bodied with great balance 20% (75ml)

Quinta do Porto 10yo Tawny | *Ferreira*

Portugal (v)

£6.00

The nose is characterised by an excellent balance between the floral and ripe fruit aromas of the grapes themselves and the spicy, dry fruit aromas of long ageing in barrel. The palate shows the classic, fresh Ferreira style, achieving fine balance and a long finish 20% (75ml)

## Dessert Wine

Vinsanto del Chianti Classic | *Marchese Antinori*

Tuscany, Italy

£9.00

This historic dessert wine shows generous, complex aromas with hints of honey and dried fruit. A well-structured, pleasantly sweet and persistent flavour 16.5% (75ml)

S 125ml M 175ml L 250ml B 750ml